

33. A process according to claim 32 wherein the micro-organism is selected from *Aspergillus niger*, *Rhizopus delemar*, *Rhizopus arrhizus*, *Mucor miehei*, *Pseudomonas sp.*, *Candida rugosa*, *Penicillium roqueforti*, *Penicillium cyclopium*, *Aspergillus tubingensis*, *Candida cylindracea*, *Thermomyces lanuginosus*, *Mucor javanicus*, *Candida antarctica*, *Chromobacterium viscosum*, *Pseudomonas fluorescens*, *Pseudomonas nitroeducans*, *Chromobacterium viscosum*, *Bacillus subtilis* mutants and combinations thereof.

34. A process according to claim 30 wherein the emulsifier is generated from the triglyceride and a second constituent of the food material.

35. A process according to claim 34 wherein the second constituent is hydrophilic.

36. A process according to claim 34 wherein the second constituent is selected from a constituent comprising a hydroxy group (-OH), polyvalent alcohols, including glycerol; water, ethanol, sugars including sucrose, fructose, glucose (dextrose), lactose, and galactose; dextrins including maltodextrin, sorbitol, mannitol, fruit acids and hydroxy acids including citric acid, tartaric acid, lactic acid and ascorbic acid; mixtures and derivatives thereof.

37. A process according to claim 34 wherein the second constituent is selected from proteins, amino acids, protein hydrolysates, peptides (partly hydrolysed protein), derivatives and mixtures thereof.

38. A process according to claim 30 wherein the foodstuff is selected from baked goods, including breads, cakes, muffins, doughnuts, biscuits, crackers and cookies; confectionery, including candies, caramels, chocolate and puddings; frozen products, preferably frozen dairy products, including ice cream and ice milk; dairy products, including coffee cream, whipped cream, custard cream, milk drinks and yoghurts; meat products, including processed meat products; edible oils and fats, including w/o emulsions, o/w emulsions, margarine

shortening and spreads; fine foods (including sauces and mayonnaise).

39. A process according to claim 34 wherein the foodstuff comprises at least the emulsifier and a second functional ingredient, and wherein the emulsifier and the second functional ingredient have been generated from the triglyceride and a second constituent of the food material by the enzyme.

40. A process according to 39 wherein the second constituent is a sugar or a sugar alcohol, (more preferably ascorbic acid).

41. A foodstuff obtained by a process as defined in claim 30.

42. A process substantially as hereinbefore described with reference to the

Examples.

43. A foodstuff substantially as hereinbefore described with reference to the

Examples.--

**IN THE ABSTRACT:**

Please add the Abstract attached hereto as a separate sheet.

**REMARKS**

This application includes multiple claim dependencies. The amendment removes the multiple claim dependencies, and the filing fee for this application was computed on the basis that no dependent claim depends from more than one preceding claim.

Entry of this amendment and an early examination on the merits are respectfully solicited.

Respectfully submitted,  
FROMMER LAWRENCE & HAUG LLP

By:

Thomas J. Kowalski  
Reg. No. 32,147  
(212) 588-0800

112nd  
Foodstuff  
must contain  
at least a  
triglyceride  
& 2nd ingred.  
(e.g. SH),  
Plus, how can  
it contain  
a 2nd ingred.  
if it's a foodstuff?

Omnibus

0055090-423800